



NOV
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Spinach, Mushroom and Bacon Puff

with Seared Tomatoes

This fun twist on a pizza is made with puff pastry instead of pizza dough. A flaky crust topped with a delicious creamy Canadian peameal bacon, mushrooms and spinach? Yes, please!

Prep
40 min

level 1



Peameal Bacon



Puff Pastry



Cremini Mushrooms



Baby Spinach



Plum Tomato



Onions



Cream Cheese



Chives



All-Purpose Flour

Ingredients

Peameal Bacon		1 pkg (250 g)
Puff Pastry	1) 2)	1 pkg (398 g)
Cremini Mushrooms		1 pkg (227 g)
Baby Spinach		1 pkg (140 g)
Plum Tomatoes		4
Onion, sliced		1 pkg (56 g)
Cream Cheese	2)	3 pkg (3 tbsp)
Chives		1 pkg (7 g)
All-Purpose Flour	1)	1 pkg (2 tbsp)
Olive or Canola Oil*		

4 People

*Not Included

Allergens

- 1) Wheat/Blé
- 2) Milk/Lait

Tools

2 Baking Sheets, Large Non-Stick Pan

Nutrition per person Calories: 719 cal | Fat: 46 g | Protein: 21 g | Carbs: 57 g | Fiber: 4 g | Sodium: 1105 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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1 Preheat your oven to 400°F. (To bake the puff.) Start prepping when your oven comes up to temperature!



2 Roll the puff pastry: Sprinkle your counter with the **flour**. Cut the **puff pastry** in half (one for each of two baking sheets.) Using a rolling pin, or a long glass bottle (like a wine bottle!) roll out each half of **puff pastry dough** to a 1/4-inch thick square. Place each on a parchment-lined baking sheet. Use a paring knife to score a 1/2-in. border around each pastry square (but make sure not to cut all the way through!), then use a fork to prick holes all over the pastry. Bake in the centre of the oven until the crust just starts to turn golden and puffy, 13-15 min.



3 Prep: Meanwhile, **wash and dry all produce**. Finely chop the **chives**. Thinly slice the **mushrooms**. Cut the **peameal bacon** into 1/2-inch slices.



4 Cook the filling: Heat a large non-stick pan over medium-high. Add a drizzle of **oil**, then the **onion** and **mushrooms**. Cook, stirring often, until veggies are golden-brown, 5-7 min. Stir in the **bacon**, **spinach**, **half the chives** and the **cream cheese**. Stir until **spinach** is wilted, 1-2 min.

5 When the **puff pastry** has finished baking, divide the **bacon mixture** over the 2 puff pastry sheets. Return to the oven and bake until the crust is golden-brown, 10-12 more min.

6 Cook the tomatoes: Meanwhile, halve the **tomatoes**. Add another drizzle of **oil** to the pan over medium. Add the **tomatoes**, cut-side down. Cover and cook until tomatoes are tender, 6-8 min. Flip the tomatoes over and sprinkle with the **remaining chives**.

7 Finish and serve: Cut the **puff** into pieces and serve with the **tomatoes**. Enjoy!

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